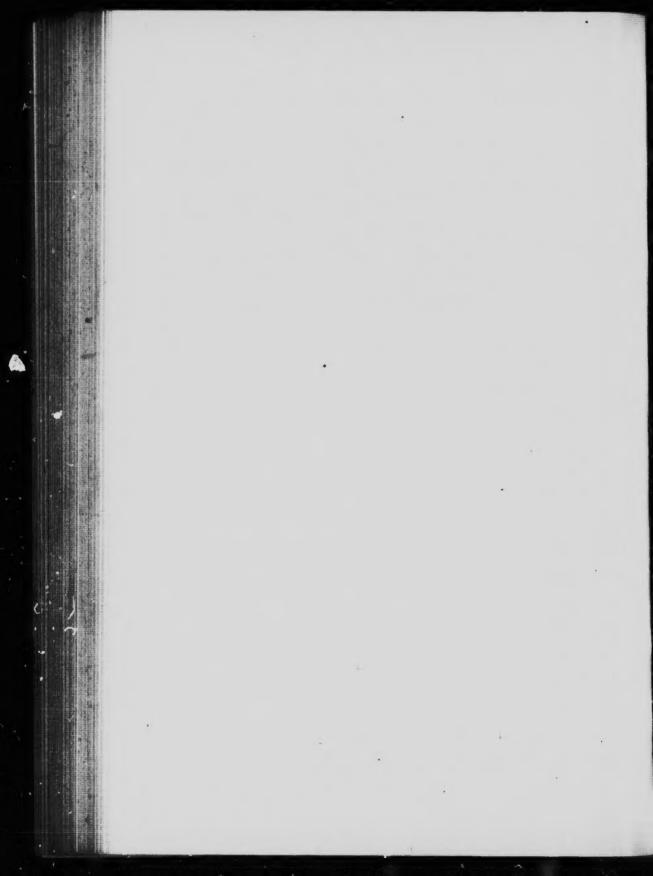
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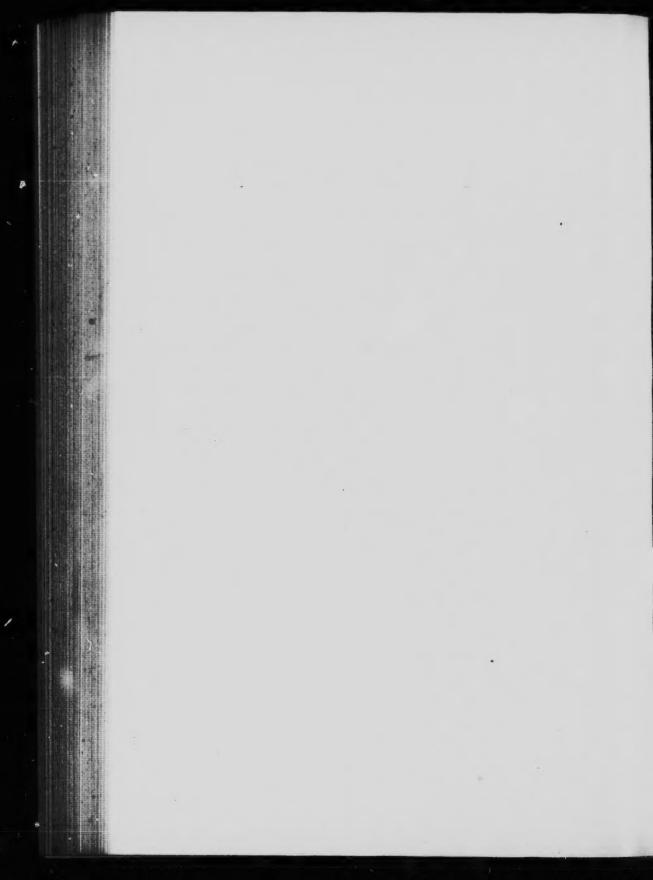
LABORATORY

OF THE

INLAND REVENUE DEPARTMENT OTTAWA, CANADA

BULLETIN No. 267

MEAT EXTRACTS



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INLAND REVENUE DEPARTMENT

OTTAWA, CANADA

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MEAT EXTRACTS

OTTAWA, Sept. 10, 1913.

Wм. Himsworth, Esq., Deputy Minister, Inland Revenue.

Sir.—I beg to hand you a report of eighty (80) samples purchased throughout Canada, as Meat Extracts, in February and March of last year. The necessity of taking in hand the analysis of articles which could be less readily preserved, or whose examination was more pressingly demanded, caused this collection to be held over for the long period of eighteen months. While it is believed that the nature of the article, the care observed in its packing, and in its preservation while in our possession, have prevented any important deterioration, it is but right to say that the analytical results now furnished you must be regarded rather as a study of the subject of Meat Extracts, than as a legal inspection of the article as found on the market.

Our last published work on Meat (Beef) Extracts was issued in April, 1899, as Bulletin No. 63, and was as complete a presentation of the subject as was, at that time, possible. Since the date named a great deal of investigatory work has been put on ecord both by The United States of America (Bureau of Chemistry) and by European laboratories. The Meat Extracts of Commerce, so far as these possess real value, are found to be characterized in such a way as to make it possible to establish standards of value, below which an Extract cannot be recognized as genuine. An Order-in-Council dated 24th October, 1910, and passed conformably to Sec. 26 of the Adulteration Act, defines Meat Extracts, and allied products, as below:—

C .- MEAT EXTRACTS, MEAT PEPTONES, GELATIN, ETC.

1. Meat extract is the product obtained by extracting fresh meat with water and concentrating the liquid portion by evaporation after the removal of fat, and contains not less than seventy-five (75) per cent of total solids of which not over twenty-seven (27) per cent is ash, and not over twelve (12) per cent is sodium cloride (calculated from the total chlorine present), not over six-tenths (0.6) per cent is fat and not less than eight (8) per cent is nitrogen. The nitrogenous compounds contain not less than forty (40) per cent of meat bases and not less than ten (10) per cent of kreatin and kreatinin.

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2. Fluid meat extract is identical with meat extract except that it is concentrated to a lower degree and contains not more than seventy-five (75) and not less than fifty (50) per cent of total solids.

3. Bone extract or stock is the product obtained by extracting clean, fresh, trimmed bones, of animals in good health at the time of slaughter, with boiling water and concentrating the liquid portion by evaporation, after removal of the fat, and contains not less than seventy-five (75) per cent of total solids.

4. Fluid bone extract is identical with bone extract except that it is concentrated to a lower degree and contains not more than seventy-five (75) and not less than fifty (50) per cent of total solids.

5. Meat juice is the fluid portion of muscle fibre, obtained by pressure or otherwise, and may be concentrated by evaporation at a temperature below the coagulating point of the soluble proteids. The solids contain not more than fifteen (15) per cent of ash, not more than two and five-tenths (2.5) per cent of sodium chloride (calculated from the total chlorine present,) not more than four (4) nor less than two (2) per cent of phosphoric acid (P₂O₅), and not less than twelve (12) per cent of nitrogen. The nitrogenous bodies contain not less than thirty-five (35) per cent of coagulable proteids and not more than forty (40) per cent of meat bases.

6. Peptones are products prepared by the digestion of proteid material by means of enzymes or otherwise, and contain not less than ninety (90) per cent of proteoses and peptones.

It will be seen that Meat Extract is found in the market either as a solid mass, usually in cubes: as what may be called the normal Extract containing about 75 per cent of solids; or as a fluid Meat Extract, with solids below 75 per cent. Our Standards require a minimum of 50 per cent. Of the present collection we find:—

Solid M	eat	Ex	tra	act	S.				a	0			,	٠				, ,	,	5						12
Normal	66		66															0							,	25
Fluid	44		1.0									6					*					,				42
Meat J	rice							. ,																		1
																										-
																										00

The ash, representing mineral matters of the meat and added common salt, should not exceed 27 per cent of the total solids; and the salt (sodium chloride) should not exceed 12 per cent.

In all the solid Extracts, the ash and salt exceed the limit named by Our Standards for Meat Extract. Perhaps these Standards should not be held to apply to Meat Extract in the solid form. This is a point for further consideration.

Fat is required to be less than six-tenths of one per cent (0.6) of the total solids. The Petrolic Ether Extract shown in the table, is essentially fat, and is decidedly excessive in 17 samples. With few exceptions these are solid Extracts, and it is possible that the limit for fat may have to be reconsidered in the case of this kind of Extract.

The most important datum is the content of nitrogen. Nitrogen is required to constitute at least 8 per cent of the total solid matter of the extract. This requirement is met by all but four of the samples reported. Two of these are not sold as Meat Extracts (46159, 50139), but as Concentrates of Meat and Vegetables. No. 47014 is slightly lower than Standard requirements, and 39056 is distinctly below the Standard. Nitrogen is present in various combinations, the characteristic, and practically the only ones giving value to these meat extracts being the group known as 'Meat Bases.' These are required to amount to at least 40 per cent of the total nitrogenous compounds.

Many of the samples which meet requirements as to total nitrogen fall short of the Standard for Meat Extracts in this respect. This is due to the fact that proteid nitroges, in form of pulverized beef, has been incorporated, as shown by the large percentage of nitrogen in insoluble compounds. While the true Meat Extracts show less than one-half of one per cent, of nitrogen in insoluble forms, the samples in ques-

tion give from one to two per cent. of insoluble nitrogen.

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63

The Kreatin and Kreatinin should amount to at least one-fourth of the total meat bases. The minimum limit is greatly exceeded in the genuine Extracts; but is not reached in those of low grade. In order that this fact may be better shown, I have arranged in subsidiary tables the samples herein reported, placing together those representing the same brand. It will be noted that most of these brands are manufactured with intelligence and care, as shown by their mean composition and by the uniformity obtaining among the samples analysed. The notes accompanying subsidiary tables make it unnecessary to say anything more than that this work will be of use to us in further investigation of the subject; and I beg to recommend its publication as Bulletin No. 267.

I have the honour to be, Sir,

Your Obedient Servant,

A. McGILL, Chief Analyst.

SUBSIDIARY TABLES.

ARMOUR'S EXTRACT.

Sample.			Ether Ex-		Chloride.		Nitro	ogen as			
Number of Sample.	Water.	Solids.	Petrolic Et tract.	Ash.	Sodium Ch	Total.	Insoluble.	Ppt. by Tannin Sail.	Tannin Salt Fil. trate (Meat bases).	Kreatunin.	Kreatin.
	p.c.	p.c.	p.c.	p.c.	p.e.	p.c.	p.c.	p.c.	p.c.	p.c.	p.e.
40834 45617	21 75 21 65	78 25 78 35	0.75	19·76 19·40	5.19	8 764 8 764	0 273	4:557 4:536	3-934	0.78	0.4
46160 47895 48100	22 40 23 30	77:60 76:70	1:00 0:65	19 20 20 50	4·91 5·11	8:540	0·189 0·202	4 389	3·962 3·864	0.81 0.70 0.67	0:45 0:60 0:55
19111 19267	23 90 21 35 22 25	76·10 78·35 77·75	1 00 0 75 0 90	19:30 19:80 20:55	5 23 5 19	8 764	0·266 0·315	4 886	3·612 3·388	0.62	0.6
49538 49536	24 30 21 50	75·70 78·50	1.10	19:00 19:30	5 58 4 93 5 72	8:484 8:456 8:428	0·364 0·231 0·203	4:480 4:725 4:588	3:500	0.05	0.80
50136 38313	21:00 23:50	79 00 76 50	0·85 1·05	19:40 20:30	5·28 5·32	8 596	0 308	4:480 4:194	3:640 3:808 3:667	0.65 0.57 0.63	0.68 0.62 0.60
Mean	22:44	77:56	0.92	19:68	5.17	8:541	0 279	4:542	3 720	0.67	0.50

Sold as (normal) meat Extract. Fat is very slightly in excess of standard. Other wise requirements of standards are fully met.

BEEFENE.

Sample.			her Ex-		oride.		Nitro	gen as			
Number of	Water.	Solids.	Petrolic Eth tract.	Ash.	Sodium Cl.	Total.	Insoluble.	Ppt by Tannin Salt.	Tannin Salt Fil. trate. (Meat bases.)	Kreatunin.	Kreatin.
39052	p.e. 45:90 45:25	p.c. 54:10 54:75	p.c. 1.00 1.35	p.c. 14:10 14:62	p.e. 8:12 8:39	p.o. 5:488 5:684	p.c 1:764 1:361	p.c. 2·384 3·021	p.e. 1 340 1 302	p.c. 9:45 9:53	p.e. 9·13 9·10
Mean.	45 57	54 43	1:17	14:36	8 25	5.586	1:562	2:703	1:321	0 49	0 12

A Fluid Meat Extract. Fat slightly in excess, also salt. Meat base nitrogen somewhat low.

BOVIN CUBES.

ample.			or Ex-		ride.		Nitro	gen as			
Number of St	Water	Sulide	Petrolic Eth track	dah.	Sodium Chk	Total	Issoluble.	Ppt by Tannin Salt	Tannin Salt Fil- trade. (Mest basses)	Kreatinim.	Kreatin.
50139	p.c. 7·00	p.c. 93:00	p.e. 2 60	p.c. 43:70	p.c.	p.c. 3·324	p.e. 0·105	p.c. 1 469	p.e. 1 · 750	p.c. 0 21	p.c. 0-18

A solid meat Extract. Perhaps the standards for normal meat extract should not apply. Ash, salt and fat are decidedly higher than these standards permit. Total trogen is below standard for normal meat extract; meat base nitrogen is proportion-niately up to requirement. Vegetable matter is acknowledged to be present.

BOVRIL EXTRACT.

ample.			er Ex-		oride.		Nitro	gen as			
Number of Sample.	Water.	Solids.	Petrolic Ether tract.	Ash.	Sodium Chloride	Total.	Insoluble.	Ppt. by Tannin Salt.	Tannin Salt Fil. trate (Meat bases).	Kreatinin.	Kreatin.
	p.c.	p.e.	p.c.	p.c.	p.c.	p. c.	p.	p.c.	p.c.	p.e.	p.c.
17010	45.52	54:48	0.22	14:98	8:60	51432	1.015	2:401	2.016	0.24	0.2
17013	45 25	54.75	0.75	14 18	9100	51466	1.029	2 457	1 974	0.61	0.1
19357	45 15	54.85	0 95	14:63	8:44	5 208	1.085	2.289	1.834	0.24	0.3
10050	41 05	58.95	1.05	18 15	9.10	104	1.057	2 401	1 946	0.24	0.3
amesons.	45.45	54.55	0.90	4.0	9:30	Set Li	1.092	2:492	1.960	0.23	0.5
88311	43 15	56.85	0.60	4 . 110	8:34	0 132	1.001	1.897	2.254	0.60	0.5
15619	44 23	55 77	0.55	14 50	8.61	5.152	1.078	2 072		0 56	0.5
50138	43 10	56 90	0 65	15 33	9.11	5 376	1 106	2 212		0.64	0.3
10831	41 24	58 76	0.95	14:35	8.83	5:348	1.155	2 193		0.62	0.
19537	45 15	54 85	1 05	14.90	8:35	5.040	1 085	2 135		0:67	0.3
9539	41.90	58:10	0.75	14 48	8.90	5.040	1:099	2.009		0.64	0.
19540	44.95	55.05	1.00	15.20	8 88	5.572	1 057	2 639		0.57	0 :
44137	44.75	55 25	1.00	14.99	8 39	5.628	1.036	2:632		0 62	0.
8601	40.25	59.75	0.75	14 36	8.71	5 124	1.008	2.156		0.57	0.
39053	40.75	59 25	0.65	15 23	8.63	5 208	0.994	2:310		0.73	0.
49113	43 00	57:00	0.80	15.67	9-15	5 656	1.085	2.550			0.
49615	44.70	55.30	0.85	15 30	8.80	5 628	1:090	2-498	2:040	0.76	_
Mean	43:51	56:49	0.75	14.91	8:77	5 351	1.063	2:331	1 957	0.61	0.

A Fluid Meat Extract. Salt slightly high. Meat base nitrogen slightly low.

BRANDS ESSENCE.

Sample.			her föx-		oride.		Nitro	gen as			
Number of	Water.	Solids.	Petrolic Et tract.	Ash.	Sodium Chl	Total.	Insoluble.	Ppt. by Tannin Salt.	Tannin Salt Fil- trate (Meat bases).	Kreatinin.	Kreatin.
38310	p.e. 90:30	p.c. 9:70	p.c.	p.c.	p.c. 0.98	p.e. 1 652	p.e. 0:044	p.c. 0:343	p.c. 1 · 265	p.c. Trace	p.c.

Sold as Essence of Beef or Meat Juice, and meets requirements of Standard.

DAVIES EXTRACT.

Sample	ne y deline		her Ex-		oride.		Nitro	gen as			
Number of	Water,	Solids,	Petrolic Et tract.	Ash.	Sodium Chl	Total.	Insoluble.	Pph. by Tannin Salt.	Tannin Salt Fill- trate (Meat bases).	Kreatinin.	Kreatin.
49358	p.c. 20:80	p.c. 79°20	p.c. 0·25	p.e. 15-12	p.c. 8 32	p.e. 9·184	p.e. 0 196	p.e. 5:088	p.e. 41900	ре. 1 30	p.c.

Judged as normal Beef Extract. Fully meets standard requirements.

GILMOUR EXTRACT.

Sample			her Ex-		oride.		Nitro	gen as			
Number of	Water.	Solids.	Petrolic Etl tract.	Ash.	Sodium Chl	Total.	Insoluble.	Ppt by Tannin Salt.	Taumin Salt Fil- trate. (Meat bases).	Kreatinin	Kreatin.
19056	p.c. 40-75	р.с. 59°25	p.c.	p.e. 22-60	p.e. 6-70	p.c. 2 968	p.c. 0 378	p.c. 2·666	p.c. 0:924	p.c.	p.c.

A Fluid Beef Extract. Ash slightly high; also fat. Total nitrogen and meat base nitrogen very low.

IVELCON--CUBES.

Sample.			Pr Ex-		ride.		Nitro	gen as			
Number of Sa	Water.	Solids.	Petrolic Ethe tract.	Ash.	Sodium Chie	Total.	Insoluble.	Ppt. by Tannin Salt.	Tannin Salt Fil- trate. (Meat hases).	Kreatinin	Kreatin.
46159	p.c.	p.c. 90:75	p.c.	p.c. 53·65	p.c. 23 93	p.c. 2·996	p.c. 0·138	p.c. 0 · 973	p.c. 1 890.	p.c.	p.c. 0 11

A Solid Meat Extract. Perhaps the standards for normal meat extract should not apply. Ash, salt and fat are decidedly higher than these standards permit. Total nitrogen is below standard for normal meat extract; meat base nitrogen is proportionately up to requirement. The presence of vegetables is acknowledged.

LEMCO.

mple.			r Ex-		Chloride.		Nitro	gen as		ļ	
Number of Sample.	Water.	Solids.	Petrolic Ether tract.	Ash.	Sodium Chlo	Total.	Insoluble.	Ppt by Tannin Salt,	Tannin Salt Fil- trate. (Meat bases).	Kreatinin.	Kreatin.
	p.c.	p.c.	p.e.	p.c.	p.c.	p.c.	p.c.	p.e.	p,c.	p.c.	p.e.
46156	24 80	75:20	0:55	18:00	3 05		0:361	5 264 4 610	5:012 1:872	0 70	1:50
48603	24 50	75 50	0 85	18 50	2.68		0 434	5 096	4.858	0.72	1:47
47012	24 40	75160	0.20	18 20	3:07:	10:388 10:360	0 392	4 942	5.026	0 75	1:76
37375	24 20	75180	0.35	18.70	2 74	10, 300	(* 374	7 1772			
Mean.	24:48	75.52	0.56	18:35	2.88	10.318	0:398	4.978	41942	0.72	1.50

Sold as (normal) Beef Extract. Fully meets requirements of the standards.

NA-DRU, CO.-EXTRACT.

Sample.			er Ex-		Chloride.		Nitro	gen as			
Number of S:	Water.	Yolds.	Petrolic Ethe	Ash.	Sodium Chlo	Total.	Insoluble.	Put by Tannin Salt.	Salt Fil- trate. (Meat bases).	Kreatinin	Kreatin.
	p.c.	p.c.	J1. C.	p.c.	p.c.	pe.	p.e.	p.e.	$p_i e_i$	p.c. :	p.c.
45620	24 20 24 15 24 05 25 90	75 80 75 85 75 95 74 10	0 50 0 75 1 20 0 40	22 40 21 90 22 01 22 75	13:69 13:70 13:88 14:09	7:000 6:692 6:524 7:224	0°125 0°441 0°326 0°658°	4:453: 3:661 3:622 4:466	2 4: 2 2 59) 2 576 2 100	0·18 0·17 0·20 0·13	0:15 0:05 0:00 0:15
Mean.	24:57	75 43	0.66	22 · 26	13 90	6:860	0:387,	4.050	2:423	0:17	0 09

Sold as (normal) Beef Extract. Salt slightly in excess and nearly meets requirements in total and meat base nitrogen. The Kreatin and Kreatinin are, however, distinctly deficient in amount.

NUTRI-OX EXTRACT.

Sample.			her Ex-		oride.		Nitr	ugen as			
Number of	Water.	Solide,	Petrolic Et	Ash.	Sodium Chl	Total.	Insoluble.	Ppt. by Tannin Salt.	Tannin Salt Fil- trate (Meat bases).	Kreatinin.	Kreatin.
38314	p.c. 45°35	p.c. 55 65	p.e. 2·35	p.e. 16/30	p.c. 9·69	p.c. 4·340	p.c. 0·546	p.e. 1 · 302	p.e. 2·492	p.e. 0:50	p.c. 0·22

A Fluid Beef Extract. Fat and salt are somewhat high. Otherwise meets the standards.

OXO-CUBES.

Sample.			Ether Ex-	white property and the second	Chloride.						
Number of	Water.	Solida.	Petrolic Et tract.	Ash.	Sodium Chl	Total.	Iquoluble.	Ppt. by Tannin Salt.	Tannin Salt Fil- trate (Meat bases).	Kreatinin.	Kreatin.
1	p.c.	p.c.	p.c.	p.c.	p.c.	p.c.	p.c.	p.c.	p.c.	p.c.	p.c
47015	11.15	88:85	3:35	34 90	26:50	7 280	1 628	3 328	2:324	0:53	0:1
49361 48087	11 10	88:90	2:90	35.05	25:77	7:868	1:778	3.514		0.57	0.3
20100	10:45 11:95	89.55	3 45	35 05	24 43	7.616	1 610	3 346	2.660	0.70	0.3
7011	11.00	88:05 89:00	3:55	34 · 80 34 · 55	24:88	7 924	1 624	3:794	2.506	0 62	0.5
5616	10 10	88.80	3.25	33.50	25 27 25 27 25 27 25 27 27 27 27 27 27 27 27 27 27 27 27 27	7:672	1 631	3 437	2:604	0.67	0.3
16158	10.65	89:35	3.70	34:05	24 87	7.672	1 582	3 · 283 3 · 486	2.590	0.59	0.5
18602	12:05	87 95	3 85	35 20	24 74	7:476	1.582	3 612	2:604 2:282	0:67	0.4
18202	10.75	89 25	3.50	35 06	25 62	7:420	1.589	3 311	2.520	0.70	0.4
Mean	11 02	88:98	3.39	34.68	25 24	7:600	1 625	3 456	2.519	0 63	0:4

A solid meat extract. Perhaps the standards for normal meat extract should not apply. Ash, salt and fat are decidedly higher than these standards permit. Total nitrogen meets standard requirements. Meat base nitrogen is relatively low.

OXO FLUID BEEF.

sample.			ser Ex-		Chloride.	44. 46.	Nitro	gen as			
Number of Sample.	Water.	Solida,	Petrolic Ether tract.	Ash.	Sodium Ch	Total.	Insoluble.	Ppt. by Tannin Salt.	Tannin Salt Fil- trate (Meat bases).	Kreatinin.	Kreatin.
44138 47886 40833 49114 44136 49360 47864	p.c. 34 75 34 10 35 00 34 10 34 70 34 90 33 30 84 40	p.c. 65·25 65·90 65·90 65·30 65·10 66·70	p.c. 1 10 1 15 1 25 1 00 1 30 1 30 1 15	p.c. 19 90 19 39 19 21 19 69 19 30 19 65 20 20	p.c. 9 78 9 33 9 19 9 45 9 65 9 82 9 50	p.c. 6 160 5 852 6 048 5 740 5 964 6 244 5 992 6 000	p.c. 0·812 0·840 0·840 0·840 0·994 1·000 0·728	2:548 2:478 2:752 2:772	2:478 2:380 2:352 2:492 2:492 2:492	p.c. 0.76 0.54 0.64 0.62 0.50 0.50 0.62 0.63	p.c. 0·18 0·26 0·23 0·30 0·44 0·46 0·32

A Fluid Meat Extract. Fat, ash and salt are slightly too high. Otherwise meets standard requirements.

PORTRAIT BRAND EXTRACT.

Sample.		:	er Ex.	:	oride.	Nitrogen as					
Number of S	Water.	Solids.	Petmlic IIthe tract.	Ash.	Sodium Chle	Total.	Insoluble.	Ppt. by Tannin Salt.	Tannin Salt Fil- trate (Meat bases).	Kreatinin.	Kreatin.
40835	p.c. 19:55	p.c. 80 45	p.c.	p.c. 28:30	p.c. 12 · 20	p c.	p.c. 0 252	p.c. 3 598	p.c. 5·110	p.c. ,	p.c. 0:70

Sold as (normal) Meat Extract. Slight excess of ash; otherwise meets all requirements.

RAMONIE.

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Sample.		-	r f8x-		ide.		Nitro	ogen as	1	1	
Number of Sa	Water.	Yolids.	Perrolic Ether tract.	Ash.	Sodum Chloride	Total.	Inscauble.	Ppt. by Tavnin Salt.	Tannin Salt Fill trate: (Meat bases).	Kreatinin.	Kreatin.
	p.c.	p.c.	p.c.	p.e.	pe.	p.e.	p.c.	p.e.	p.e.	p.e.	p.e.
37373 37374 37376	17 33 17 70 17 95 17 85	82:67 82:30 82:95 82:15	0:70 0:90 0:55 0:8	22 80 23 15 23 25 22 75	4:37 5:05 4:52 5:21	8:962 8:840 8:960 9:208	0°261 0°350 0°335 0°364	3 925 3 632 3 641 1 116		2 32 2 32 2 12 9 62	1 16 0 70 1 47 2 15
Mean.	17:48	82 52	0.75	22.98	4:79	8.00.	0.327	3:829	4:851	1.84	1.17

Sold as (normal) Beef Extract. Meets requirements of the standard.

RED CROSS EXTRACT.

umple.	•	Reserve of the Assessment of t	er Ex-		oride.		Nitro	gen as			
Number of Se	Water.	Solida.	Petrolic Ethe tract.	Ash.	Sodium Chlo	Total.	Insoluble.	Ppt by Tannin Salt.	Salt Fil- trate. (Meat hases).	Kreatinin.	Kreatin.
39054	p.c. 37:79 ¹ 42:00 55:60	p.c. 62:30; 58:00; 44-40	p.c. 1 · 15 1 · 25 1 · 15	p.c. 18/19 17/83 19/00	7.62 7.89 8.13	7 280 5 292 4 592	p.e. 2:128. 1:505, 1:652	p e. 3:890 2:457 2:173	p.c. 1 260 1 330 0 767	p.c. 0 10 0 40 0 13	p.c. 0 04 0 32 0 07

Note.—Three different grades.

Fluid Meat Extracts, sold as different grades. In all the fat and ash are slightly too high; and meat base nitrogen too low. Kreatin and Kreatinin are low, except in No. 40832.

VIGORAL EXTRACT.

Sample,			E Ku-				Nitro	gen as			
Number of Sa	Water.	Solids.	Petrolic Ether tract.	Ash.	Sodium Chlor	Total	Insolutie.	Ppt by Tannin Salt.	Salt Fill- trate. (Meat tasses).	Kreatinm.	Kreatin.
48605 49112 49631 Mean.	p.e. 50°70, 50°80 52°20 51°23	p c. 49/30 49/20 47/80 48/77	p.c. 0°35 0°25 0°30 0°30	14 60 15 23 15 40 15 07	p.c. 8:20 8:60 8:33 8:37	p.c. 4 032 3 808 3 752 3 864	p.c. 0°350 0°448 0°175 0°324	p.c. 1·288 1·330 1·673	p.c. 2:394 2:030 1:904 2:109		

A Fluid Meat Extract. Total solids slightly below standard; ash and salt slightly high. Otherwise practically meets requirements.

VIMBOS-CUBES.

							•	-			
.ple.		1	Ex-		ride.		Nitro	gen as			
Number of :	Water.	Solids.	Petrolic Ether tract.	Ash.	Sodium Chlo	Total	Insoluble.	Ppt by Tannin Salt.	Tannin Salt Fil- trate. (Meat Bases.	Kreatinin.	Kreatin.
47014	p.c.	p.c. 92 60	p.e. 1 70	p.c. 34 75	p.c. 19:36	6 · 860	p.c. 2·625	p.c. 1 953	p.e. 2*282	p.c. 0:57	p.c. 0:33

A solid meat extract. Perhaps the standards for normal meat extract should not apply. Ash, salt and fat are decidedly higher than these standards permit. Total nitrogen nearly meets standard requirements; meat base nitrogen is somewhat low.

04 32 07

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Kreatin.

0 19

htly

VIMBOS EXTRACT.

mple.			Ether Ex-		Chloride.		Nitrog	gen as			
Number of Sample.	Water.	Solids.	Petrolic Ethe tract.	Ash.	Sodium Chl	Total.	Insoluble.	Ppt. by Tannin Salt.	Salt Fil- trate. (Meat Basses).	L. catinin	Kreatin.
4139 5618 0140 9110 6157 44140 8604 9605	p.c. 33 02 33 22 33 00 33 12 32 22 32 40 32 97 33 00 32 87	p.c. 66 98 66 78 67 00 66 88 67 78 67 60 67 00	0.50	p.c. 17 05 17 24 17 80 17 12 17 90 17 00 17 00 17 45	p.c. 8:27 8:33 8:51 8:10 6:72 7:48 7:48 8:99	p.c. 7 610 7 500 7 5 00 7 220 7 220 7 420 7 420 7 420 7 480 7 357	p.c. 1 180 1 160 1 100 1 130 1 300 1 510 1 580 1 393	4 400 1 286 3 320 4 267		0.57 0.70 0.68 0.59 0.57 0.62 0.48 0.76	p.c. 0.9

A Fluid Mest Extract. Meets standards except in meat base nitrogen, which is decidedly low.

	· .			Con	t.	Name and A Manufacturer as given by t	or Furnisher	
Date of Collection.	Nature of Sample.	No. of Sampie.	Name and Address of Vendor.	Quantity.	Cents.	Manufacturer.	Furnisher.	Inspector's Report. (Is not an expres sion of Opinion).

	2.					;	0 0 7	3//
Feb.	9	Meat	47011	P. H. Holdsworth, 3	tins	30	Oxo Co., Lon-	Mfrs
2 000		978 A		Diedon N. S.	1		don, rink	· ·
10	16	10	47012	Nat. Drug & Chem. 3	14 .	125	Leibiga, Lon-	
**	10	,		Co., Digby, N.S.		- 1	don, ring.	
н	16	01	47013	n n3	OZ8.	50	Bovril Ltd.,	
- 11	10	" '					London, Eng.	A D Minhall :
11	19		47014	J. McD. Taylor, 8	pkgs	30	Bovril Ltd.,	A. B. Mitchell,
**	20	, ,	*****	Digby, N.S.			Montreal.	Halifax, N.S.
		1	1					12.50
11	29		47015	S. A. Rounsefell, 1	- 11	25	Oxo Co., Lon-	Mfra
**	20	í " '		Lunenburg, N.S.			don, Eng.	

DISTRICT OF PRINCE EDWARD ISLAND-

Feb.	6 Meat Extract.	46156 J. G. Jamieson, 3 pkgs Ch'town, P.E.I. 46157 Apothecaries Hall 3 London, Eng. 105 Leibigs Ltd., London, Eng. 105 Bovril Ltd., Montreal. P.E.I. 46158 Stewart & Son, Char-3 Montreal.
16	1	46158 Stewart & Son, Case- lottetown, P. E. I. 46159 Beer & Goff, Char- lottetown, P. E. I. 90 Alpin & Bar- rett, Yeovil, England.
88	9	46160 John McKenna, 3 " 105 Armours Ltd., Toronto.

DISTRICT OF NEW BRUNSWICK-

Feb.	6	Meat Extract.	45617 Pidgeon & Co., St. 3 pkgs John, N.B. 45618 Nat. Drug & Chem. 3 tins. Co., St. John, N.B.	75 Armours Ltd., Armours Toronto. 82 Boyril Ltd., Vimbos Montreal.
11	13		45619 3 jars. 45620 Fairweather Bros., Spkg s Moneton, N.B.	The second of

D—

K-

			Res	ults of	Analys	18.						
Water.	Solids. Petrolic Ether	Ash		Sodium Chloride.		Insoluble		Filtrate. (Meat bases)	Kreatinin.	Kreatin	No. of Sample.	Remarks and Opinion of the Chief Analyst.
	VAUG	1				p. c.	p. c.	p. c.	p. c.	p. c.		
11 00 24 40 45 52 7 40	p. c. p. 39 00 3 75 60 0 54 48 0 92 60 1 88 85 3	00 34 50 18 55 1 70 3	· 55 · 20 · 98 · 75	25·07 3·07 8·60 19·36	7·672 0·388 5·432 6·860	1 · 631 0 · 434 1 · 015 2 · 625	3·437 5·096 2·401 1·953	2 · 604 4 · 858 2 · 016 2 · 282	0·67 0·72 0·54 0·57	0·38 1·47 0·26 0·33	47012 47013 47014	Cubes. Ash and salt too high Fat too high. Fluid Meat Extract. Solid Extract: Cubes. As and salt too high. Fat to high. Total nitrogen low. Cubes. Ash and salt too high. Fat too high.
wm.	A. WE	EEKS	, IN				,			0.1.80	4818	G
32.92	75·20 67 78	0.60	17 - 90	6.72	10·640. 7·220	1:300	4:400	1.52	0.0.5	7 0 14	4615	7 Fluid Meat Extract.
10·65 9·25	89·35 90·75	3 · 70	34 00 53 0	24·87	2 996	0.133	0 973	1.89	000:	33 0 1	4615	8 Cubes. Ash and salt too his Fat too high. 9 Solid Extract: Cubes. and salt much too high. too high. Nitrogen too l Contains vegetables by s nowledgement.

10-10 88-90 3-25 33-5	0 25 27 7 476	1 603 3 283	2.590 0.59 0.56 4	Fat too high.
	4.40 Q.764	0:322 4:536	3 906 0 81 0 42 4	#001(:
00.00 66.78 0.55 17	8 33 7 500	1.160 4.790	1.550 0.70 0.23	40019 1 1010 22200
44 02 88-27 0-55 141	8 61 5 152	1.078 2.072	3.005 0.20 n. 2a	10010
24 20 75 80 0 50 22	40 13:69 7:000	0 125 4 453	2-422.0-18 0-15	45620
,				

Date of Collection.	Nature of Sample.	Name and Address of Vendor.	Name and Address of Manufacturer or Furnisher as given by the Vendor. Inspector's Report. (Is not an expression of Opinion).
1912	. !		
Feb.	5 Meat Extract	37373 V. Giroux, 16 Rue 3 pkg St. Pierre, Quebec.	Meat Co. Goodacer.
	5	37374 Dr. Ed. Morin, 113 3 a. Cote Lamontagne,	
	5	Quebec. 37375 Laroche Co., 4 Rue 3 « La Fabrique, Que-	don, rang.
	ъ п	Jean & Bouvillard,	75 Australian Mfrs Meat Co.
0	51 11	Quebec. 37377 F. C. Lachevrotiere, 3 " 224 Rue St. Jean.	. 120 " W. Brunet &
Feb.	20 Meat Extract.		Co.
11	21 " .	39053 Alb. Pratte, Magog. 13 11 39054 Nap. Hamel, Magog 3 11	100 Colonial Fluid'
**	21 "	:	Beef Co Montreal.
Mar.	6. n	39055 Jos. Picard, St. Guil- 3 laume. 38056 Neal Bros., Waterloo 3	
-	- Autor	i	DISTRICT OF MONTREAL-
Feb.		40831 Bovril Ltd., Montreal 3 b	ots 70 Vendors Bovril Bovril
"	Extract	40832 Colonial Fluid Beef 3	8. 45
	16	rence Boulevard,	,
		Montreal.	. 75 Armorr's Lad.
**	16	40834 B. Kam. 395 St. Law 3 rence Boulevard, Montreal	Toronto.

L-

		Rest	alts of A	nalysis.					1		
			e	Nitre	gen as		-	1		Remarks an	he
Water. Solide.	Petrolic Ether Extract.	Ash.	Sodium Caloride	Insoluble	Ppt. by Tan- nin Salt.	Tannin Salt Filtrate. (Meat bases)	Kreatinin.	Nreadilli.	palaboro didalah	Chief A	nalynt.
. x. w	7. E. B1	ELAND	, INSP	ECTOR	0					_	· According the Assess
p. c. p.	e. p. c.	p. c.	1	e. p. c 962 0 2	1		p. c. p 2 32 1	16 37	378		
17 . 70 82	30 0 90	23:15			3·63			70 37			
24 20 7	5-80 0-36	18.70	1	360 0.1		1	1 .				
17.05 8	2 95 0 55	23 · 25	4.52 8	1960 01	335 3 6			!			
17 85 8	2.15 0 85	22 75	5 21 9	268: 0	364 4 1	16 4:78	8 0 62	2.15 3	7377		
- C P	UULEA	I INS	PECTO	R.							
1	54 · 10 1 · 00	1		1	764 2.8	384 1 3	10 0·45	0 13	19052 F	Inid Meat too high.	Extract. Sal
40.75	59 25 0 6	5 15 23	8 63	5 208 0	994 2		04 0 73	0	39053	11	et
1	62 · 30 1 · 1	5 18-19	7 62	7 280 2	128 3	890 1.2	60 0 10	0.04	39054	**	. "
00	44 · 40 1 · 1 59 · 25 1 · 5		1	4·592 1 2·968 0	i	173 0·7	67 0 13 24 0 3	1 1	39055 39056	Solids too Fluid Meat too high.	low. Extract. F Nitrogen too lo
								i			
J. J. C	COSTIG	AN, IN	SPECTO	OR.							
41 . 24	68.76 0	1	T	1	1 155 2		000 0.6	i 1		Fluid Meat	
42.00	28.00 1.		3 7.89	5 · 292			1	0 0 32		**	,
30.00	65 00 1	25 19 2	9 19		1	828 2	1				11
21:75	78.250	75 19 7	6 5.19	8 764	0.273	557 3				1	
0. 1	1 1	1		8.960		1					

Name and Address of

					Cont		Manufacturer as given by	the Vendor.	1
Date of Collection.		ture of uple.	No. of Sample.	Name and Address of Vendor.	Quantity.	Cents.	Manufacturer.	Furnisher.	Inspector's Report. (Is not an expres sion of Opinion).
	-						1	DISTRICT O	F OTTAWA-
1912.		mandania. 1 to 40 t							
Feb. 1	2 Mea E	at xtract	50136	Ellis Bros., Somerset St., Ottawa.	3 jars.	75	Armour's Ltd., Toronto.	Mfra	Armour's Made from finest qualit of fresh bee
a 1	12	90		Wm. York, Somerset St., Ottawa.				vis & Co.	Oxo Cubes
и 1	12	н	50138	T. Bowman, Somer- set St., Ottawa.	3 bots	75	Bovril Ltd.,	F. J. Castle of Co., Ottaw	k Bovrilai
., 1	19	11	. 50 13 9	Jon. P. Valiquette, Dalhousie St., Ot- tawa,	3 tins.	75	London, Eng. E. S. Burnham Co., New York.	S. J. Major Ltd., Ottaw	extract of meat an vegetables.
	an.		50140	Bryson Graham, Ltd.	3	. 69		Mfrs	. Johnston'
	20			Óttawa.			Montreal.		Fluid Beef
Feb.	5 Me		49536	H. M. Stover, Kings-			Montreal.	ISTRICT OF	
	5 Me	-at Ektraci	49536	H. M. Stover, Kings- ton. W. J. Arnill, Kings-	3 pkg	75	Montreal. D Armour's, Toronto	ISTRICT OF	
Feb.	5 M	Extrac	49536	H. M. Stover, Kingston. W. J. Arnill, Kingston. W. D. Stephens, Port	3 pkg	75	Armour's, To ronto Bovril, Londor Armour's, To	ISTRICT OF	
Feb.	5 Me	Extrac	49536 49537 49538	H. M. Stover, Kings- ton. W. J. Arnill, Kings- ton. W. D. Stephens, Port Hope. J. E. Lillico, Peter-	3 pkg	75	Armour's, Toronto. Bovril, Londor Armour's, Toronto.	ISTRICT OF	
Feb.	5 M	extrac "	49536 49537 49538 49539	H. M. Stover, Kings- ton. W. J. Arnill, Kings- ton. W. D. Stephens, Port	3 pkg	75 75 75	Armour's, To ronto. Bovril, Londor ronto. Bovril.	ISTRICT OF	
Feb.	5 Ms	extrac "	49536 49537 49538 49539	H. M. Stover, Kingston. W. J. Arnill, Kingston. W. D. Stephens, Port Hope. J. E. Lillico, Peterboro. A. Pearson, er	3 pkg	75 75 75	Armour's, To ronto. Bovril, Londor or ronto. Bovril	ISTRICT OF	
Feb.	5 M. 5 7 8 8 8	EXCEPTACE 11 11 11	49536 49537 49538 49540 49367	H. M. Stover, Kingston. W. J. Arnill, Kingston. W. D. Stephens, Port Hope. J. E. Lillico, Peterboro. A. Pearson, her boro. Geo. Harding, 22 King St., Hamil	3 pkg	75 75 75 60	Armour's, To ronto. Bovril, Londor or ronto. Bovril	DISTRICT OF	F TORONTO
Feb.	5 M. 5 7 8 8 8	ent	49536 49537 49538 49540 49540	H. M. Stover, Kingston. W. J. Arnill, Kingston. W. D. Stephens, Port Hope. J. E. Lillico, Peterboro. A. Pearson, Ferboro. Geo. Harding, 22 King St., Hamilton. The Wm. Davies Co.	3 pkg	75 75 75 60 . 108	Armour's, To ronto. Bovril, Londor Sarmour's, To ronto. Bovril	DISTRICT OF	F TORONTO Bovril
Feb.	5 M· 5 7 8 8 8	extrace	49536 49537 49538 49539 49540 49356	H. M. Stover, Kingston. W. J. Arnill, Kingston. W. D. Stephens, Port Hope. J. E. Lillico, Peterboro. A. Pearson, Ferboro. Geo. Harding, 22 King St., Hamilton. The Wm. Davies Co. Ltd., 521 Queen St. east, Toronto. J. E. Sweet, 48 Oneen St., east	3 pkg	75 75 75 60 106	Armour's, To ronto. Bovril, Londor Armour's, To ronto. Bovril	DISTRICT OF	F TORONTO Bovril. Solid Beef I tract. Bovril.
Feb.	5 M 5 7 8 8 8 17 17	eat Extrac	49536 49537 49538 49539 49540 49356 49356	H. M. Stover, Kingston. W. J. Arnill, Kingston. W. D. Stephens, Port Hope. J. E. Lillico, Peterboro. A. Pearson, her boro. Geo. Harding, 22 King St., Hamilton. The Wm. Davies Co. Ltd., 521 Queen Stepat, Toronto. J. E. Sweet, 48	3 pkg 3 3 3 3 pkg 1 3	75 75 75 600 . 108	Armour's, To ronto. Bovril, Londor Armour's, To ronto. Bovril	Unknown Corneill David & Coronto.	KINGSTON OF TORONTO Bovril Solid Beef I tract. Bovril

MEAT EXTRACTS.

		Rent	alts of At	inlysin.					
Water.	Solids Petrolic Ether Extract.		Sodium Chl. 10 Total.	Nitrogen - A	n Salt. nin Salt	(Meat baces)	-3	No. of Saniple.	Remarks and Opinion of the Chief Analyst.
. A.	RICKEY,	INSPEC	TOR.						
p. c. 21 '00		19:40	5.28 8.5	p. c. 1 96 0 308 4 24 1 624 3	1 480 3		7 0 62 1		ubes. Ash and salt too high. Fat too high.
11:95	1 ;	;	1			,	į :	50138 F	luid Meat Extract.
7:00	93:00 2:60	43.70		24 0 105	1 469 1	750 0 2	1 0 18	50139 X	feat and vegetables, cubes. Ash and salt too high. Fat too high. Nitrogen too low. Contains vegetables by acknowledgment. luid Meat Extract.
JAS.	HOGAN,	INSPEC	TOR.						
		[1		428 0 203	4:585. \$	8 - 640 0 - (65 0 68	49586	
21·5 45·1 24·3	0 78·50 1·0 5 54·85 1·0 75·70 1·1	6 14·90, 0 19·00	8 35 5 4 93 8	040 1·085 456 0·231 040 1·099	2.135	3 · 500 0 ·	67 0 · 38 73 0 · 71	49537	Fluid Meat Extract.
21·5 45·1 24·3	5, 54.85 1.0 60 75.70 1.1 60 58.10 0.1	5 14·90 0 19·00 5 14·48	8 35 5 4 93 8 8 90 5	040 1·085 456 0·231	2·135 1 4·725 2 2·009	3 · 500 0 ·	67 0 · 38 73 0 · 71 64 0 · 30	49537 49538 49539	
21·5 45·1 24·3 41·9 44·9	5. 54·85 1·0 60 75·70 1·1 60 58·10 0·7 55·05 1·0	5 14 90 0 19 00 5 14 48 00 15 20	8 35 5 4 93 8 8 90 5 8 88 5	040 1 085 456 0 231 040 1 099	2·135 1 4·725 2 2·009	1 · 932 0 · 1 · 932 0 ·	67 0 · 38 73 0 · 71 64 0 · 30	49537 49538 49539	
21·5 45·1 24·3 41·9 44·9	5, 54.85 1.0 60 75.70 1.1 60 58.10 0.1	5 14 90 0 19 00 5 14 48 00 15 20	8 35 5 4 93 8 8 90 5 8 88 5	040 1·085 456 0·231 040 1·099 572 1·057	2·135 1 4·725 2 2·009 2·639	1 · 820 0 · · · · · · · · · · · · · · · · · ·	67 0 38 73 0 71 64 0 30 57 0 36	49537 49538 49539 49540	Fluid Meat Extract.
21·5 45·1 24·3 41·9 44·9	5. 54·85 1·0 60 75·70 1·1 60 58·10 0·7 55·05 1·0	5 14 90 0 19 00 5 14 48 00 15 20 3, INSP	8 35 5 4 93 8 8 90 5 8 88 5 ECTOR.	040 1·085 456 0·231 040 1·099 572 1·057	2·135 1 4·725 2 2·009 2·639	1 · 820 0 · · · · · · · · · · · · · · · · · ·	67 0 38 73 0 71 64 0 30 57 0 36	49537 49538 49539 49540	
21:5 45:1 24:3 41:9 44:1 H	5 54 86 1 0 0 75 70 1 1 0 58 10 0 7 55 05 1 0	5 14·90 0 19·00 5 14·48 00 15·20 3, INSP	8 35 5 4 93 8 8 90 5 8 88 5 ECTOR.	040 1·085 456 0·231 040 1·099 572 1·057	2·135 4·725 2·009 2·639 2·229	1 820 0 0 3 500 0 1 932 0 1 876 0	67 0 38 73 0 71 64 0 30 57 0 36	49537 49538 49539 49540 49540	Fluid Meat Extract.
21 · 5 45 · 1 24 · 3 41 · 9 44 · 9 H	5 54 86 1 0 0 75 70 1 1 0 58 10 0 7 55 05 1 0 J. DAGER	5 14·90 0 19·00 5 14·48 00 15·20 3, INSP. 95 14·63	8 35 5 4 93 8 8 90 5 8 88 5 ECTOR.	040 1:085 456 0:231 040 1:099 572 1:057	2·135 4·725 3·009 2·639 2·2°9 5·088	1 820 0 0 3 500 0 1 1 932 0 1 876 0 1 1 834 0 4 900 1	67 0 · 38 73 0 · 71 64 0 · 30 57 0 · 36	49537 49538 49539 49540 49540 49357	Fluid Meat Extract.
21: 5 45: 1 24: 3 41: 9 44: 9 45: 1 44: 9 45: 1 44: 9 45: 1 44: 9 45: 1	5 54 86 1 0 0 75 70 1 1 0 58 10 0 7 55 05 1 0 J. DAGER 15 54 85 0 79 20 0	5 14·90 0 19·00 5 14·48 00 15·20 2, INSP 95 14·63 25 15·12	8 35 5 4 93 8 8 90 5 8 88 5 ECTOR. 8 44 5 9 10 5 9 10 5	040 1:085 456 0:231 040 1:099 572 1:057	2·135 4·725 2·009 2·639 2·639 5·088 2·401	1 820 0 · 3 · 500 0 · 1 · 932 0 · 1 · 876 0 · 1 · 834 0 4 · 900 1 1 · 946 0	67 0 · 38 73 0 · 71 64 0 · 30 57 0 · 36 · 54 0 · 30	49537 49538 49539 49540 49540 49357 49358 49359	Fluid Meat Extract. Fluid Meat Extract.

				Ce	mt.	1	Name and A Manufacturer as given by t	Address of or Furnisher he Vendor.	*
Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Quantity.	Cents.	M	lanufacturer.	Furnisher.	Inspector's Report. (Is not an expres- sion of Opinion).
_							1	ISTRICT O	F LONDON-
1912.	1								
	Meat		W. S. Cole, Exeter.	3 pkg	gs 7	5 N	at. Drug Co.	**** ******	Na - Drug - Co Brand.
. 1	Extrac	47886	W. S. Howey, Exeter	3 "	1	5 L	eibigs Co., Loudon, Eng.		
9	0 "	47892	W. S. R. Holmes Clinton.	3 "	1		Bovril Ltd., Londov, Eng.	****** *****	
n 2	0 11	47895	J. E. Hovey, Clinton	. 3 n	. 7	5 4	Toronto	****	. Armour's
2	0 "	48202	W. A. McConnell	, З о	. 7	5 [eibigs Co., London, Eng.		. Oxo cubes
	1		Clinton.		-	-		ISTRICT OF	WINDSOR-
	J	1	Anderson & Nelles	2 nk	ore 2	5 1	eibigOxoCo.,		. Oxo
Feb.	9 Meat Extra	. 0.	London.				London, Eng.		
10.	6	48079	John Diprose, London.	- o ja	120.	201	J. S. John- stone.		
	7	. 48087	Thos. Show, London	, 3 pk			Oxo, London,		
,,	8 "	1	east.	., 3 ,		75	Eng. Nat. Drug Co.		
**	9 "		W. T. Strong, Lor	1- 3 ja	184	75	Armour's Co. Ltd., To		
		1		1	1	1	ronto.	STRICT OF	MANITOBA-
	1	1	1		-	1		1	
Feb.	20 Meat Extra		A. Macdonal I & Co Portage Ave., Win nipeg.	1-		1	Boyril Ltd, England.	*****	0
11	20 "	. 49603	н	. 3		1			Oxo
**	21 "		Portage Ave., Wil	3	. 1	05	Leibigs Ltd. London.		
11	21 "	. 4860	nipeg. The Codville Co	., 3	11	82	Johnston' Fluid Beef.	F	
12	21 "	. 4860	Winnipeg.	3	. 11	75	Armour & Co. Chicago.	,	Vigeral
			1					DISTRICT O	F CALGARY
		4419	6 Capital Mercant	ile 3 l	wits	100	Leibigs Co		
Mar.	6 Meat Extr	act.	Co., Edmonton.				Ltd., Londo Eng.	n	
	7 "	4413	Hudson Bay Co., E	d- 3	п .	160	Bovril, Ltd London, Er		
**	7 "	. 4413	Acme Co., Edmont	on 3	11 .	100	Leibigs Co Ltd., Londo		***
11	8 "	. 4413	Hallier & Aldrid Edmonton.	ge, 3 t	ins.	150	Eng. Bovril Ltd Montreal.	h,	
91	8 "	. 441	J. H. Morris & C Ltd., Edmonton	0.,3	pots	100			

MEAT EXTRACTS.

			R	esults	of Ana	lysis.										
		1 1		4		Nitro	ogen s	M .				4		arks and		
Water.	Solids.	Petrolic Ether Extract.	Ash.	Sodium Chloride	Total.	Inscluble.	Ppt. by Tan-	Tannin Selt	Meat bases)	Kreatinin.	Kreatin.	No. of Sample		Chief And	ilyat.	
NO.	TAL	вот,	ACT	NG 1	NSPE	CTO	R.	1		1	T	-	1			
31·1·45·4	5 75 8 0 65 9 5 54 8	p. c. 5 0 75 90 1 15 55 0 90 70 0 65 25 3 50	21 · 90 19 · 39 15 · 46 20 · 56	9.3	5 5 54 0 5 54 1 8 79	2 0.8	41 3 40 2 992 2 902 4	661 2 531 5 492 1 726	: 590 1: 478 1: 960 3: 86	0 0 5	p. e. 7 0 00 4 0 26 3 0 27 7 0 3	4789		Anh t	and salt	too
		BOT,	1		OR.											
-	-	1	1	1	5.0	92 0	728 -2	772	2:41	02 0	62 0 2	4780	Fluid	Meat Ex	tract.	
		70 1 1	1		0 5:4	60 1	029 2	3 457	1.9	74.0	61 0 1	480	19 u		16	
		75 0 75			l.		- 1	1		1	1	1	1	. Ash	and salt	too
10	45 89	55 3:4	35 1	05 24	43 7.6	16 1	610	3 546	2.6	60 0	67 0	38 480	87 Cube hig	h. Fat to	oo high.	
24	05 75	95 1 2	0 22	01 13	88 6-1	524 0	326	3 622	5.0	780	20.0	00 400	90			
	1	10 1.0	1	1		01 0	266	4 · 886	3.6	120	62 0	61 481				
_	1	ARIV	-	TNG	PECTO	DR.										
-	1	1	1	1			.000	0.150	11.	960 0	57 0	49 48	601 Flui	d Meat E	xtract.	
40	25 59	9.75 0.	75 14			1	1		1	1	1				and salt	ton
19	-05 8	7 95 3	85 35	20 24	74 7	476	1.582	3.612	2	282	700	-		gh. Fat	too high.	
		5.500	1	50 2	68 9								603			
					. 40 3	nen	1 - 590	3:82	0 1	680	0.48	-51 48	604 Flu	id Meat I	Extract.	
		7.030			48 /	080	0.980	1.28	8 2	394	0.60	20 4	600	**	11	
		9 30 0	1	1.		1	0 000		1							-
R	. W.	FLET	CHEF	, INS	PECT	OR.		1		1				· · · Mont	Extract	Fa
3	4:70	35 30 1	30 19	30	9 28 8	964	0.994	2:47	8 2	492	0.50	0.44 4	1136 FR	oo high.	Extract.	
		55 25 1			0.96	cae	1.036	2.63	32 1	960	0.62	0.27 4	4137	**	**	
4	1.75	55 25 1	00 1	7.99	9 99 8	1020	1 000						12110			
1	4.75	65 25 1	10 1	9.90	9 78	6 180	0.812	3.00	86 2	2 · 282	0.76	0.18	4138	**	,,	
												0.28		***	es	
:	33.02	66.98	05 1	1.00	0 21	010	2 80	1	1			0.30	4140	11	11	

	Address of or Furnisher the Vendor.	Manufacturer	t.	Сов					
Inspector Report. (not an exp sion of Opinion).	Furnisher,	Manufacturer.	Cents	Quantity.	Name and Address of Vendor.	Ne. of Sample.	Nature of Sample.	Date of Confection.	Date of Collegen
OF NELSON	DISTRICT O								
								12.	19
		Nat. Drug Co. Montreal.	150	3 pots	Mallory Drug Co., Kamloops, B.C.	48488	Meåt Extract.	13	Feb.
		Boyril Ltd.,	150	3 cans	Stevens & Allan,	49605		13	**
		Montreal. Bovril Ltd.,	120	3 jars.	Kamloops, B.C. Wilson Grocery Co.,	49615	ч.	13	**
		London. Armour Co.,	105	3 tins.	Kamloops, B.C. J. J. Ling & Co., Ashcroft, B.C.	49267	** .	20	89
		Chicago.	105	3 bots	Canada Drug & Book Co., Nelson, B.C.	49631		26	.0.
ANCOUVER	RICT OF VA	DIST							
Consists of juice of finest beef		Brand & Co., London. Eng	180	З јага.	Hudson's Bay Co., Vancouver.	38310	Meat Extract.	21	Feb.
A combinat of the E tractives the Albun and fibrin beef. Ab		Bovril Ltd., London, Eng	75	3 ".	London Grocery Co., Ltd., Vancouver.	38311	11	21	**
Contains t		Am. Fluid Beef Co., Montreal	75	3	Woodward Dept. Stores, Vancouver.	38312	и ,	21	н
fibrine at Albumno of prime b				3	H. A. Edgett Co., Ltd., Vancouver,	38313	** .	21	14
Albumno		Armour Ltd., Toronto.	75		Ltd., Vancouver.	,		1	
fibrine at Albumno of prime be Made on from the fest quali					David Spencer Ltd., Vancouver.		ii	21	19
fibrine and Albumno of prime be Made on from the fest quali of fresh be Nutri-Ox Cc entrat fluid beef.	STRICT OF V	Northland Mfg., Co., Toronto.			David Spencer Ltd.,		ıı ,	21	18
fibrine at Albumno of prime be Made on from the fest quali of fresh be Nutri-Ox Cocentrat fluid beef.		Northland Mfg., Co., Toronto. DIS	45	3 " .	David Spencer Ltd., Vancouver.	38314	Meat		" Feb.
fibrine and Albumno of prime be Made on from the fest quali of fresh be Nutri-Ox Cc entrat fluid beef.		Northland Mfg., Co., Toronto.	150 1	3 " .	David Spencer Ltd., Vancouver. Windsor Grocery Co., Victoria, B.C. The West End Gro.	38314	Meat Extract.		Feb.
fibrine at Albumno of prime be Made on from the leat quali of fresh be Nutri-Ox CC centrat fluid beef. VICTORIA- Johnston Fluid Bee		Northland Mfg., Co., Toronto. DIS Bovril Ltd., Montreal. Armour Ltd., Toronto.	150 1	3 n	David Spencer Ltd., Vancouver. Windsor Grocery Co., Victoria, B.C. The West End Gro- cery Co., Ltd., Victoria, B.C.	38314 49110 49111	Extract.	27	"eb.
fibrine at Albumno of prime be Made on from the lest quali of fresh be Nutri-Ox CC centrat fluid beef. VICTORIA- Johnston Fluid Bee Armour's		Northland Mfg., Co., Toronto. DIS Boveil Ltd., Montreal. Armour Ltd., Toronto.	150 I 75 /	3 pkgs 3 a .	David Spencer Ltd., Vancouver. Windsor Grocery Co., Victoria, B.C. The West End Gro.	38314 49110 49111 49112	Extract.	27 28	Feb.

MEAT EXTRACTS.

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			F	tesults	of Anal	ysis.							
				de.	1	Nitrog	en as				,	Remarks and Opinion of the	
Water.	-	Petrolic Ether Extract.	Ash.	Sodium Chloride	Total. Insolubl		Ppt. by Tan- nin Salt.	Filtrate. (Meatbases)	Kreatinin.	Kreatin.	No. of Sample	Chief Analyst.	
HOS.	PAH	KE	R, INS	PECTO	OR.				1		1		
	р. с. 74·10		p. c. 22 75	p. c. 14·09		p. c. 0·658	p. c. 4 466	p. c. 2·100			48488		
33.00	67:00	0.75	17:45	8.99	7.280	1 · 393	4 267	1.620	0.76	0.04	49605	Fluid Meat Extract.	
		1	15:30		5.628	1.090	2.498	2:040	0.76	0.28	49615	11 11	
22 25	77:75	0.90	20.55	5.28	8:484	0 364	4.480	3.640	0.65	0.55	49627		
52 · 20	47:80	0 30	15:40	8.33	3.752	0.175	1.673	1.904	0.36	0 16	49631	Fluid Meat Extract. Solids slightly low.	
J. F. 1	POW	ER,	INSPE	CTOR	1					1 1			
90.30	9.70	0.90	1.40	0.98	1 652	0.044	0.343	1.26	tr'ce	tr'ce	38310	Meat juice.	
43.15	56-85	0 6	14.40	8:34	5 · 152	1:001	1.897	2 25	0.60	0.23	38311	Fluid Meat Extract.	
45 25	54.7	51.3	5 14.60	8.39	5.684	1:361	3:021	1:30	2 0 5	3 0 · 10	38312	Fluid Meat Extract. Fa	
23.50	76.5	0 1.0	5 20 3	5 32	8 260	0.399	4.19	3.66	70.6	3 0 60	38313	*	
45 35	55.6	5 2 3	5 16.3	0 9.69	4.340	0.246	3 1.30	2 2 49	2 0.5	0 0 22	38314	Fluid Meat Extract. For too high.	
D. 0's	SULI	IVA	N, IN	SPEC'I	OR.		1	1		1			
	1	1	60 17:1	1	1	1					1	Fluid Meat Extract.	
21:35	781	65 0	5 19 8	5 1	9 8:204	0.31	5 4.50	3.3	88 0 . 6	60 0 7	4911	1	
50:80	49-	20 0	25 15-2	8.6	0 3 808	0.44	8 1.33	0 2.0	30 0 1	58 0 2	1 4911	2 Fluid Meat Extract.	
	1		80 15		5 656								
04.10	GK-	90 1	00 19	9 9 4	5 5.740	0.84	0 2.54	8 2.3	52 0	62 0 3	0 4811	4 11 11	